



Galley
Part # S/B2950



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Introduction

Thank you for choosing Smittybilt accessories for your overlanding needs! If you would like to view our full range of available accessories, please visit us at www.smittybilt.com



Overland Chairs



Overland Tents



Fridges



270° Awning



Scout Trailer



Winches

Important Notes Before Starting

! IMPORTANT NOTE

Carefully read through this entire instruction manual thoroughly before attempting to use this part.

! WARNING

Serious injury can occur when lifting this Galley alone.

When possible, work with another person to reduce risk of injury from strain or other dangers that can occur when working alone.



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Product Safety

- Read through this entire manual before attempting to setup or use this Galley.
- Ensure that the setup area is of sufficient size prior to deploying this product.
- Be sure this Galley is setup on level ground. This will prevent impedance during operation.
- Be sure to check that the setup is stable prior to use.
- Ensure there are no flammable, explosive, or combustible materials within 50 feet of the Galley.
- Only use reputable and good quality fuel canisters at all times.
- Always inspect fuel lines prior to operation.
- Do not allow unsupervised children to play with or around the Galley.
- Take extra care when children and pets are present. Surfaces may be hot and/or sharp.
- **NOTICE:** Do NOT sit on top of the table section of this product. Maximum weight supported: 110lbs (evenly distributed).
- Always use properly sized kitchen utensils when using this product. Improper sized pans, skillets, etc. may be unstable and can cause injury.
- Never put away the grill drawer when hot. Damage can occur.
- Do not move the stove while it's deployed. Do not move the stove while the burner(s) are in use.
- Use extreme caution when transporting propane. Be sure to follow any local, state, and federal laws on the safe transportation of fuel canisters.
- Never leave fuel canister attached when packing the Galley. Damage will occur.
- Always have a second person assist when lifting this Galley.



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Product Safety

- Do NOT leave this Galley unattended while in use. Be sure to always have a clear view of the Galley when in use.
- For outdoor use only. Not for use inside. Do not use this Galley as a heater.
- Extinguish all open-flames before use. Failure to do so can cause damage and/or bodily harm
- Do not move the Galley while hot. Be sure to waiting until it is cool to the touch before moving/packing the Galley.
- The Galley can and will get very hot while in use. Be sure to wear oven mitts or insulated gloves when working with hot surfaces.
- Keep a fire extinguisher nearby at all times. Do not attempt to extinguish a grease fire with water. Use a proper fire extinguisher to extinguish flames.
- Do not use the transit cover until the Galley is completely cool.
- Do not use any other fuel in or on the grill.
- Do not modify any component of this grill. Modification can cause damage and/or bodily harm. Modification will void the warranty.
- Not intended for industrial or commercial use.
- Do not store propane or any other combustible material inside the Galley.
- **If you smell gas:**
 - 1. Shut of the fuel source**
 - 2. Extinguish any nearby flames**
 - 3. If odor persists, create distance between you and the grill. Call your local Fire Department.**



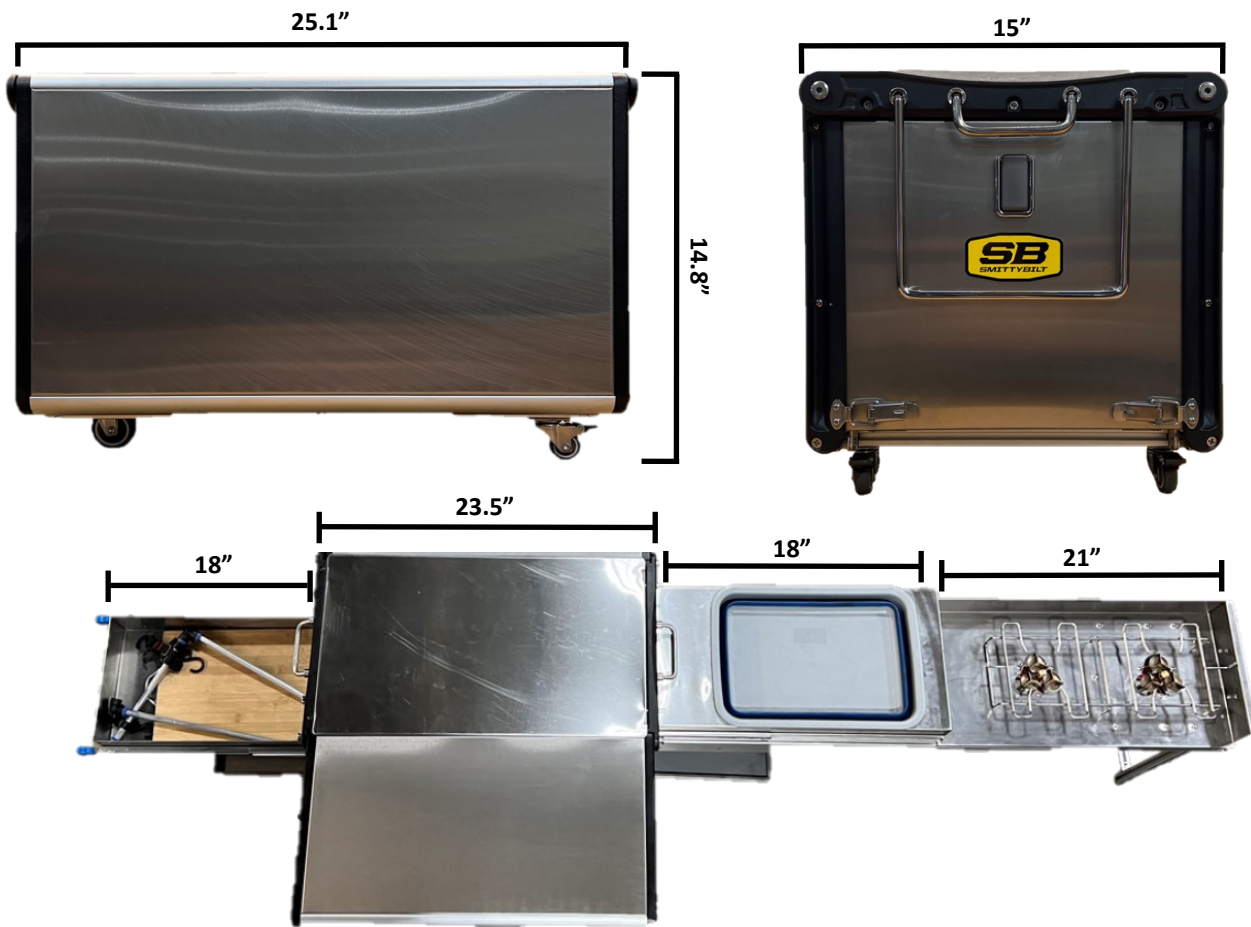
WARNING

Failure to follow these safety precautions can result in personal property damage, bodily harm, or death. Always use common sense around an open flame. Refer to this guide if there's any doubt.



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Technical Specifications

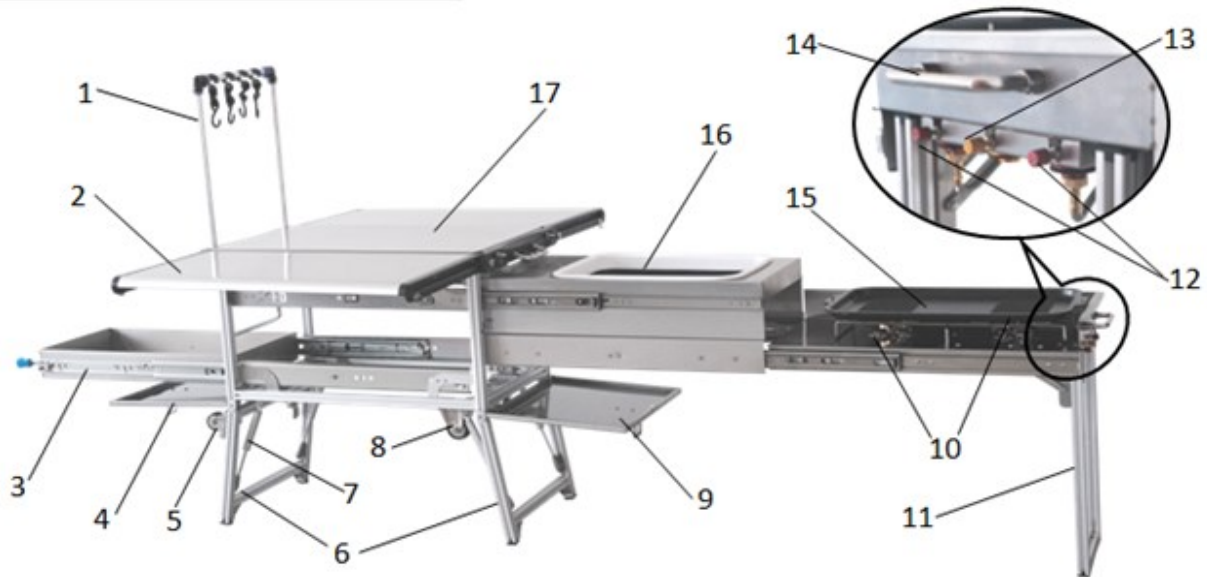


| Tech Data | S/B2950 Smittybilt Galley |
|---------------------------|---------------------------------|
| Material | 304 Stainless Steel (18-8 SST) |
| Weight | 66.1lbs (30kgs) |
| Max Table Support | 110lbs (50kgs) |
| Leg Length | 10" |
| Sink Capacity | 7 Quarts |
| Drawer Capacity | 3.5 Quarts |
| Folded Dimensions | 25.1" x 15" x 14.8" (L x W x H) |
| Expanded Dimensions | 85" x 39" x 24" (L x W x H) |
| Grill Drawer Dimensions | 21" x 10.5" |
| Storage Drawer Dimensions | 20.5" x 10" x 1" |
| Fuel Type | Propane |



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Product Features



| Part ID # | Description |
|-----------|--------------------------------------|
| 1 | Utensil Rack |
| 2 | Table |
| 3 | Storage Drawer |
| 4 | Storage Door |
| 5 | Caster |
| 6 | Main Table Legs |
| 7 | Leg Strut |
| 8 | Wheel |
| 9 | Stove Door |
| 10 | Stove Burners |
| 11 | Stove Support Legs |
| 12 | Burner Gas Control |
| 13 | Propane Canister Gas Control |
| 14 | Stove Pull Handle |
| 15 | Griddle |
| 16 | Collapsible Sink |
| 17 | Hidden Compartment / Griddle Storage |



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Smittybilt Galley: Deployment Guide



Step 1:

Start on a flat surface, then lift one side of the Galley. Reach underneath the Galley and pull the legs down and outward. Then do the same for the other side. The Galley will look as shown on the left.

Note: It is highly recommended that you familiarize yourself with the setup, teardown, and features of your Galley prior to using it when camping.



Step 2:

Start on either side of the Galley. You will see two latches (circled in the photo on the left). Release both latches, then do the same for the other side of the Galley.



Step 3:

With all 4 latches released, pull up and outward on each side of the table platform. There will be an audible click letting you know the platform has been locked into place.

Note: There are two locking points on each table platform (circle in photo). Make sure both locking points are fully engaged prior to using the table. Failure to do so may cause injury.



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Smittybilt Galley: Deployment Guide



Step 4:

Start on the 'pull handle' side of the Galley. Pull open the compartment by using the built-in pull tab. The door is only held in by a magnet at the top. The 'pull handle' side houses the storage drawer.

Note: Pull handle shown in photo on left.



Step 5:

To access the storage drawer, depress both tabs (circled in photo) and pull outwards towards you. The storage drawer has multiple locking points to allow for different applications and uses. To pull the drawer all the way out, keep the tabs depressed the entire time opening the drawer.



Step 6:

Now, move the opposite side of the Galley. Then, pull open the door as you did on the other side.



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Smittybilt Galley: Deployment Guide



Step 7:

Note: Before proceeding, be sure to fold the locking tabs up into the unlocked position. Failure to do so will result in damage.



Step 8:

With the locking tabs out of the way. Pull the stove and sink outwards using the built-in handle.



Step 9:

Once fully extended, reach underneath the stove and pull down and outward on the support legs. You will hear an audible click when locked into place.

Note: Make sure these support legs are locked into place prior to using the stove. Failure to do so can cause damage and/or bodily injury.



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Smittybilt Galley: Deployment Guide



Step 10:

To access the hidden compartment under the table, start by locating the 2 locking pins directly above the stove door. Pull outward on the locking pin until it is fully extended. Then rotate the pin 90° to stop it from springing back into place.

Note: Be sure both locking pins are completely withdrawn from the Galley prior to attempting to remove the top plate. Failure to do so will cause damage to the unit. Do not force the top panel off, it should be easy to remove.



Step 11:

With both locking pins withdrawn, pry up the center section of the table as shown. Lift upwards about 2" then pull the entire cover outwards towards you. This is where your griddle can be found and stored.



Step 12:

To install the griddle on top of the stove, lay the griddle down on top of the stove grate. Line up the two holes on the griddle with the two pegs on the stove grate. Set down the griddle into place.

Note: Make sure both pegs are fully inserted into the griddle. Failure to do so can result in damage/injury.



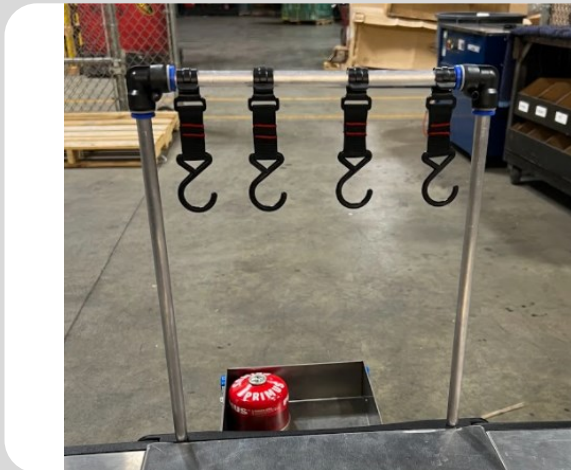
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Step 13:

Locate the utensil rack (located in the storage drawer). Remove the 2 small plastic caps located over the storage door. Thread both upright supports into the threads you just exposed.



Step 14:

Snap the center and hook section in between both uprights.



Step 15:

Setup is now complete.



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Usage Tips

- Be sure to read all warnings and notices before using this Galley.
- Be sure the Galley is setup on level ground to prevent grease spills.
- To adjust the temperature of the grill, do so in small increments. Metal will tend to heat quickly, but cool slowly.
- Always oil any cookware, such as the griddle, before use.
- Regular cleaning and maintenance per this manual will prevent damage to the cookware/Galley.
- Be sure to use a thermometer for foods to be sure it is to proper temperature before consuming.
- Use a proper lighter to light this grill.
- Clean the grill surface before and after every use.
- Be sure the grill is free from insects and spiders before lighting.
- Follow any local regulations about open flames / grills.
- Be sure to clean the entire Galley prior to food preparation. Failure to do so may cause illness.
- Always pre-heat your grill prior to cooking.
- Follow fuel requirements as listed below:



Primus® is a registered trademark of Primus AB.

For example size only. Other brand canisters can be used.

Only use fuel canisters as described below. Failure to do so can cause damage, injury, or death.

Fuel Type: Propane/Isobutane/Butane Mix

Max Fuel Canister Size: 8 ounces (226.8 grams)

Max Fill: 80% Capacity

Warning: Contents of fuel canister are under pressure. Keep away from heat. Store in a cool dry place. Failure to do so may cause damage and/or injury.



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Smittybilt Galley: Stove Lighting Instructions



Step 1:

Make sure all the knobs are turned off completely before continuing.

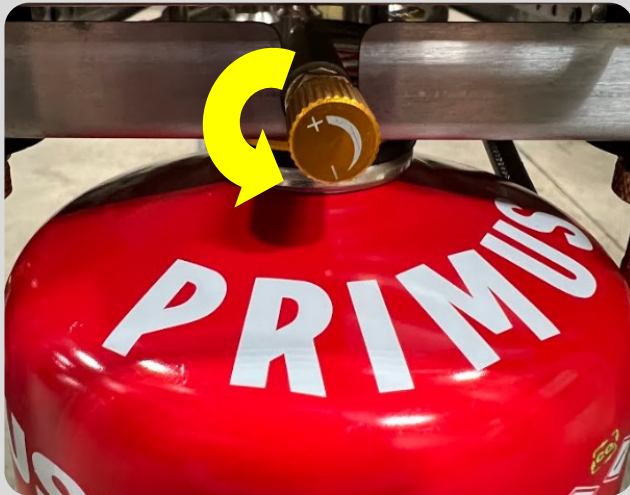
Install your fuel canister by screwing it into the fitting located directly underneath the gold control knob.

Note: Do not use force or pressure to install the fuel canister. Allow the threads to grab without force. Using too much pressure may cause cross-threading.



NOTE:

**Left Red Knob: Controls Left Burner
Middle Gold Knob: Canister Regulator
Right Red Knob: Control Right Burner**



Step 2:

With all knobs completely turned off. Rotate the gold knob and listen for any leaks. If no leaks are present you are ready to continue.

Note: Always inspect all gas lines and connections prior to attempting to light the grill. Failure to do so may result in damage and/or injury.



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Smittybilt Galley: Stove Lighting Instructions



Step 3:

Have your lighter ready before continuing. Now it's time to light your stove. When ready to begin cooking, turn one or both red knobs counter clockwise until you hear gas releasing, then use your lighter to light the gas.

Note: Do not use a pocket lighter for this stove. We recommend using a long candle style lighter to prevent burns. Failure to do so may result in injury.



Step 4:

Use the red knobs to adjust each respective burner till you've reached your desired setting.



Step 5:

You're now ready to cook. Enjoy!

Note: When done cooking be sure to turn all the knobs off, then remove the fuel canister. Never pack the Galley when hot. Never leave the fuel canister attached when packing up the Galley.



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Stainless Steel: Aluminum polish may be used to polish small scratches and scuffs on the finish. Mild soap, window/glass cleaner, or stainless steel cleaner may be used to clean the finish.

Transit Cover: Hand wash only with cold water and light soap. Hang dry.

Cutting Board: Hand wash with warm water and normal dishwashing soap. Do not place in dishwasher.

Stove Surface: Use a multipurpose cleaner to remove dirt, grease, and spills. Then clean the stainless finish as directed above.

Sink: Hand wash only with warm water and normal dishwashing soap. Do not place in dishwasher.

Wheels: Every 10-15 uses the wheels should be cleaned and greased.

Sliders: Every 6 months the sliders should be greased.

Gas Lines: Check for leaks or damage prior to every use.

Griddle: Use warm water and dish soap. Scrub with some force if needed. Use cast iron cleaner, if needed.



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Troubleshooting

| Number | Issue | Cause | Solution |
|--------|--|---|--|
| 1 | The table cannot be secured | Table locking pins are stuck | Press or apply oil repeatedly |
| 2 | The table board cannot be retracted | Table board locking pin is not pressed into place. | Press or apply oil repeatedly |
| 3 | | Both sides are not pressed in place at the same time | Press both sides simultaneously |
| 4 | The cooker can not be pulled out | Pull out from the opposite side | Pull out from the other side. |
| 5 | The cooker cannot be retracted | The sink was not put away | Put away the sink first then try again |
| 6 | | The unlock handle is not pressed | Press the handle |
| 7 | The stove support legs are stuck | Both side unlock handles are not pressed at the same time | Press at the same time |
| 8 | | Without lifting the support leg when pressing the unlock handle | When pressing the handle, lift the support leg slightly off the ground |
| 9 | The kitchen cabinet cannot be pulled out | Not unlocked/unlatched | When pulling out the two handles on the kitchen cabinet press down at the same time. |



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Warranty

SMITTYBILT ADVANTAGE WARRANTY

LIMITED 2-YEAR WARRANTY FOR ALL COMPONENTS

Smittybilt Automotive Products, LLC (SAP) warrants to the original purchaser that (a) the physical components (e.g., outer shell, sliders, handles, etc.) of any SAP **Galley** will be free of defects in material and workmanship for 2-years from the date of purchase of the fridge, and (b) the finish will be free of defects in material and workmanship for a period of 2-years from the original date of purchase. This warranty applies only to the original purchaser of the Galley and is non-transferable. To obtain any warranty service, you must provide SAP with a proof of purchase and date of purchase that is acceptable to SAP, such as a copy of your purchase receipt.

This warranty does not cover labor of part replacement of the Galley. SAP will, at its sole discretion, provide replacement part(s) for a defective Galley or component, provided this is done within the warranty period. To request assistance under warranty, one must call or email using the phone number or email at the bottom of this page. This warranty does not apply (1) wearable components; or (2) if the Galley has been damaged by accident, including, but not limited to: abuse, misuse, collision, modification, misapplication, improper installation, or improper service. This warranty is void if any SAP serial number has been removed or defaced; or if the fridge is used for any commercial, industrial, or rental applications. This warranty only applies to Galleys bought, sold, and used within the United States or Canada unless otherwise specifically agreed in writing by SAP.

THE WARRANTY SET FORTH ABOVE IS THE ONLY WARRANTY. THERE ARE NO OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY IMPLIED WARRANTY WHICH BY LAW MAY NOT BE EXCLUDED IS LIMITED TO A DURATION OF ONE (1) YEAR FROM THE DATE OF ORIGINAL RETAIL PURCHASE OF THE PRODUCT. No SAP dealer, agent, or employee is authorized to make any modification, extension or addition to this warranty. SAP SHALL NOT BE LIABLE FOR SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES (INCLUDING, BUT NOT LIMITED TO, LOST PROFITS, DOWN TIME OR LOSS OF USE) UNDER ANY LEGAL THEORY, EVEN IF SAP WAS ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. Some states do not allow the exclusion of implied warranties or the exclusion or limitation of liability for incidental or consequential damages, or limitations on how long an implied warranty lasts, so the above limitation or exclusion may not apply to you. This Warranty gives you specific legal rights. You may also have other rights that vary from state to state. SAP reserves the right to change product design without notice. In situations in which SAP has changed a product design, SAP shall have no obligation to upgrade or otherwise modify previously manufactured products. For warranty inquiries contact SAP at:

Smittybilt Automotive Products, LLC

Customer Service Department

Call 1-800-776-0767 or Email info@smittybilt.com



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